

## DINNER

Tuesday – Saturday 3:00pm - 9:00pm

### ARANCINI

\$ 15

Arancini balls, filled with three cheese, carrot and saffron risotto, served with tomato sugo, fresh parmesan and green leaves (v)

### TRES TACOS

\$ 20

- Pulled pork, house slaw and chipotle mayo  
- Fried chicken, cos lettuce, salsa and lime aioli  
- Roast cauliflower, slaw and chipotle mayo

### CHICKEN BURGER

\$ 20

Karaage fried chicken, cos lettuce, tomato, cheese, pickles and mayo on a *Summer Kitchen* bun, with chips and aioli  
(DF on request)

### BUDDHA BOWL

\$ 20

Hand-made falafels, brown rice, roasted cauliflower, avocado, house slaw, coconut yoghurt and seeds (v, VGN, DF, GF)

### BURRITO BOWL

\$ 22

Mexican spiced pulled pork, brown rice, black beans, roasted cauliflower, avocado, house slaw, salsa and chipotle mayo (DF, GF)

### RAINCHECK ROAST

\$ 25

Roasted meat or vegetarian nut loaf served with crispy potatoes, roasted cauliflower, pumpkin, green beans, and gravy

### SEASONAL SALAD

\$ 18

Dukkah roasted carrots with kale, quinoa, roasted hazelnuts, fresh herbs and an orange and maple dressing (v, VGN, DF, GF)

### VEG BURGER

\$ 20

Sweet potato and quinoa pattie, haloumi, avocado, spinach, relish and mayo on a *Summer Kitchen* bun, with chips and aioli  
(VGN on request, GF on request\*)

### ROYALE BURGER

\$ 20

Prime beef patty, bacon, onion rings, cheddar, pickles, cos lettuce and special sauce on a *Summer Kitchen* bun, with chips and aioli  
(DF on request, GF on request\*)

### TOKYO BOWL

\$ 22

Japanese style karaage fried chicken, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger, sesame and wasabi mayo (DF)

### POKÉ BOWL

\$ 24

Seared sesame salmon, brown rice, roasted cauliflower, avocado, house slaw, pickled ginger and lime mayo (DF, GF)

### FILLET MIGNON

\$ 30

Grilled Cape Grim eye fillet wrapped in pancetta, served with chips, green beans and mushroom gravy, served medium rare

### SNACKS // SIDES

**GUACAMOLE** served with tomato salsa and corn chips (DF, v, VGN, GF)

\$ 8

**CRINKLE CUT CHIPS** served with garlic aioli (v, VGN on request)

\$ 8

**SOURDOUGH** served with hummus, olive oil and dukkah (v, VGN, DF, GF on request\*)

\$ 10

**FALAFELS** served with coconut yoghurt and green leaves (DF, v, VGN, GF)

\$ 10

V – Vegetarian    VGN – Vegan    DF – Dairy Free    GF – Gluten Free    GF on request\* – add \$2.0

10% surcharge applies on public holidays // menu items may contain nuts, please alert staff to allergies